

Clinton Odhiambo Ochieng'

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YouTube Channel: Cooking Content - https://www.youtube.com/watch?v=cf2JR2_5iX0

Professional Summary

Passionate and innovative Culinary Professional with over 4 years of hands-on experience in diverse kitchen environments. Adept in menu development, cost control, kitchen operations, and food styling. Recognized for fusing traditional Kenyan flavors with modern techniques, leading teams, and delivering consistent high-quality meals under pressure. Strong advocate for hygiene, creativity, and guest satisfaction.

Core Skills

- Menu Development & Recipe Creation
- Kitchen Staff Leadership & Scheduling
- Inventory & Cost Management
- Food Safety & Hygiene Compliance
- Plating & Food Presentation
- Traditional and Fusion Cuisine
- Time Management & Multitasking
- Effective Communication & Collaboration

Professional Experience

- **Founder & Head Chef | Oliq's Kitchen (2025- Present)**
Established and manage Oliq's Kitchen, a modern fast food startup known for bold, flavorful meals. Oversee menu development, ingredient sourcing, kitchen operations, and staff training. Committed to quality, speed, and hygiene while delivering creative, affordable dishes that elevate the fast food experience.
- **Head Chef – S.U Restaurant, Nairobi (Apr 2025)**
 - Developed seasonal menus and signature dishes that increased customer retention.
 - Managed inventory and reduced food wastage by 30%.
 - Led a team of 8 kitchen staff, ensuring smooth operations.
 - Collaborated with front-of-house team for seamless kitchen-to-table coordination.
- **Line Chef – Beatus Restaurant, Nairobi (Jan 2025 – Apr 2025)**

- Prepared daily specials and executed plated meals.
- Maintained high-quality food presentation.
- Supported inventory checks and kitchen cleanliness.

- **Head Chef – Kosta Cafe / Cavalli @ The Manor (Mar 2023 – Dec 2024)**

- Oversaw food prep, team scheduling, and health compliance.
- Led kitchen workflow and menu rebranding.
- Coordinated outside catering events and liaised with suppliers.

- **Commis II – Brookhouse School, Karen (Jun 2022 – Jan 2023)**

- Assisted with food prep and cooking.
- Maintained cleanliness and sanitation.
- Supported chefs in plating and operations.

- **Junior Chef – Sabor a' Mexico (Mar 2021 – Mar 2022)**

- Reduced kitchen costs through efficient prep.
- Helped revise the menu and assumed head chef duties temporarily.

- **Chef Intern – UCPS Restaurant (Sep 2020 – Mar 2021)**

- Supported hot kitchen and pastry sections.
- Maintained hygiene and assisted with prep and storage.

Catering Highlights (Freelance/Events)

EdTech Robotics Summit (Oct 2025): Cooked for 100+ guests at Lake Basin Mall, Kisumu.

iCookUeat Catering (Jan 2025): Delivered meals to 500+ guests with traditional Kenyan delicacies.

Volunteer Experience

Organizer – Mama Fatuma Goodwill Children's Home, Nairobi (Nov 2024)

Coordinated fundraising and outreach for children's homes.

YouTube Content Creation

https://www.youtube.com/watch?v=cf2JR2_5iX0

<https://www.youtube.com/shorts/8c9qdFqac8g>

Education

Unity College of Professional Studies (UCPS), 2019

Diploma in International Hotel and Catering Management (ICM)

Languages

English – Intermediate

Swahili – Intermediate

German – A1

Hobbies & Interests

Cooking, Reading, Gym, Soccer, Music, Content Creation

References

Jaff Kiaye – Manager, Kosta Café @ The Manor – +254 115 303 038

Chef Kioko – Head Chef, Brookhouse School – +254 705 400 216